



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY DEPARTMENT OF ENVIRONMENTAL HEALTH

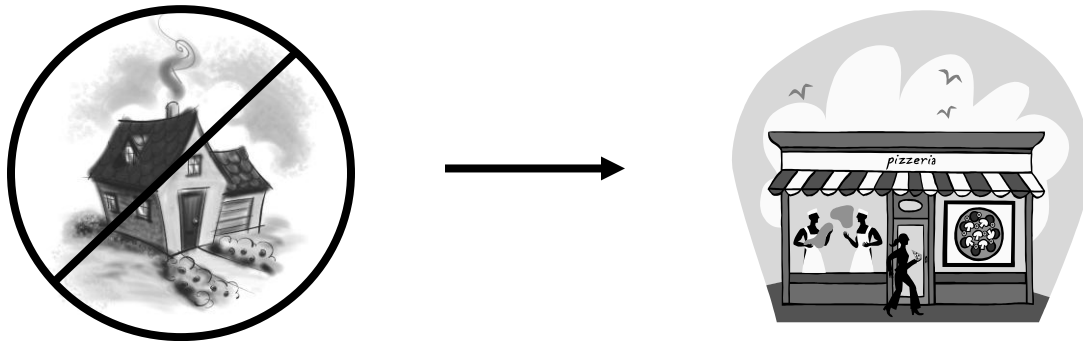
INFORMATIONAL BULLETIN NO. 24-06-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

FOOD SAFETY AT CHARITY MEAL PROGRAMS

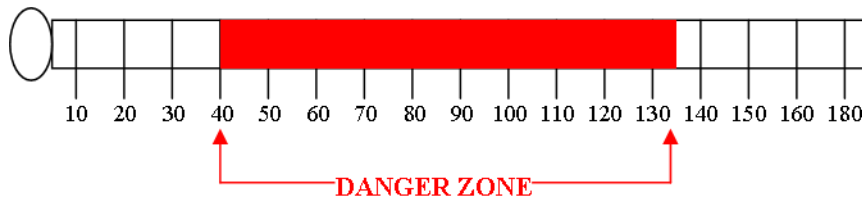
Food protection rules to live by in order to minimize foodborne illnesses:

- Do not accept donated foods prepared in private homes.



California Health & Safety Code prohibits home cooked or home prepared foods to be sold or given away to the public.

- Keep potentially hazardous foods above 135°F and below 41°F.



Examples include beef, chicken, pork, fish, egg salad or any food using dairy products as an ingredient. These foods are capable of supporting rapid and progressive growth of microorganisms that can cause food borne illnesses.

**THESE TEMPERATURES MUST BE MAINTAINED
AND MONITORED AT ALL TIMES.**

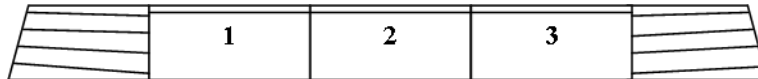


·Protect food from contamination at all times.

Foods can become contaminated by contact with unwashed hands, sneezing or coughing and unsanitary food preparation surfaces. Once introduced to food, bacteria can rapidly spread disease. You can help prevent the many causes of food contamination. Wash hands frequently, individually wrap food, use sneeze guard protection and take care when handling food.



·Properly wash and sanitize food preparation equipment and utensils.



3 Steps to Hand Wash Dishes

Dirty dishes and equipment must first be scraped, rinsed, and washed in hot soapy water; then rinse in clean hot water and sanitize using the following methods:

- Contact with a solution of 100 ppm available chlorine solution for 30 seconds
- Contact with a solution of 200 ppm available quaternary ammonia for 60 seconds
- Contact with a solution of 25 ppm available iodine for 60 seconds

*Document available in an alternate format upon request